

Valentine's Day Journey

Links Restaurant

The Westin Diplomat Resort & Spa

February 14th 2009



amuse

bacon candy, ginger pear jus

first course

"raw bar" for two

citrus Nantucket scallops, chilled sweet clam, half shell raw oyster caviar foam, gulf shrimp mojo cocktail, chilled mussel ponzu splash

"soup, salad & sandwich"

lobster bisque, baby frisee greens salad, camembert brioche grill cheese

guava sorbet martini

dry cherry & hibiscus essence



choice of entrée

duck duck "goose"

seared breast, anise scented confit & foie gras, tangerine reduction, mixed grain & brown rice pilaf

petite angus filet & lobster cassoulet

toasted israeli cous cous, coldwater claw meat, forest mushrooms, shaved asparagus, fennel & chervil salad

pan roast pacific halibut and griddled natural scallop
sea urchin beurre blanc, oven cured grape tomato, gold potato puree



sweets for two

dark chocolate velvet for two

fresh baked raspberry, passion fruit meringue, raspberry sauce
layered raspberry, dark chocolate & vanilla cloud shooter

Presented by

Executive Chef Andrew Cavalotto

Sous Chefs Marcel Martinez & Jaime Bibiloni

Reservations for seating times only: 7:00 pm, 7:30 pm, 8:00 pm -- 954.883.4010

A credit card will be required to guarantee your reservation.

\$85 per person, plus tax and gratuity.